

Bon Courage Chardonnay Prestige Cuvee 2010

The influence of the French oak gives this wine an appealing round texture and great complexity. A lovely harmony is formed by a hint of citrus and vanilla that makes an elegant wine. Lime gold colour indicates some mature notes which are highlighted in a big, full nose where peach and citrus combine to give super complexity. Big mouth packed with flavours including grapefruit, lime, lees. Vanilla and butterscotch give crème brûlée characters.

This wine is delicious with fish in a creamy sauce, sushi, Thai dishes, paté and turkey.

variety : Chardonnay | 100% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin :

analysis : alc : 14.50 % vol rs : 3.9 g/l pH : 3.43 ta : 6.5 g/l

type : White **body :** Full

pack : Bottle **size :** 0 **closure :** Cork

Silver - Chardonnay du Monde 2011

Michelangelo - Gold

ageing : Drinkable now or over the next 2 to 3 years.

in the vineyard : Age of vineyards planted: 15 - 20 years

about the harvest: Yield: 8 - 10t/ha

Sugar at harvest: 24° Balling

in the cellar : The grapes had 24 hour skin contact. Fermentation took place in steel tanks with the sugar at 16° B. The wine was then racked into French wooden barrels: second and third fill barrels. The wine was kept on the lees for 8 months. Stirring of the wine occurred once a week for the first month and there after only once a month. The wine was then blended and bottled.

